

Celebration Cookie Mix

Few gifts are sweeter than this one! Cranberries, chocolate morsels and pecans look lovely when layered in our Small Batter Bowl.

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| ½ cup granulated sugar | ½ teaspoon baking powder |
| ¾ cup sweetened dried cranberries | ½ teaspoon baking soda |
| ½ cup white or semi-sweet chocolate morsels | ¼ teaspoon salt |
| ¾ cup packed brown sugar | 1 cup quick or old-fashioned oats |
| 1½ cups all-purpose flour | ½ cup pecan or walnut halves, coarsely chopped |

In **Small Batter Bowl**, layer ingredients as follows, gently patting each layer before adding the next ingredient: granulated sugar, cranberries, chocolate morsels, brown sugar, flour, baking powder, baking soda, salt, oats and pecans. Cover with lid. Attach the preparation directions below and give it as a gift.

Celebration Cookies

- ¾ cup (1½ sticks) butter or margarine, softened
- 2 eggs
- 1 teaspoon vanilla
- 1 recipe *Celebration Cookie Mix*

Preheat oven to 375°F. In large bowl, combine butter, eggs and vanilla; mix until well blended. Add cookie mix to butter mixture; mix until well blended. Using **Medium Scoop**, drop 12 level scoops of dough, 2 inches apart, onto **Rectangle Stone**. Flatten dough slightly using back of scoop. Bake 13-15 minutes or until edges are golden brown. Cool 5 minutes; remove to cooling rack.

Yield: 3 dozen cookies

Nutrients per serving (1 cookie): Calories 120, Total Fat 6 g, Saturated Fat 3 g, Cholesterol 25 mg, Carbohydrate 16 g, Protein 2 g, Sodium 85 mg, Fiber less than 1 g

Batter Bowl Brownie Mix

Looking for an easy and unique gift? Start with a Small Batter Bowl and layer the brownie ingredients like sand art. Attach the directions for preparing the brownies and give it to someone special.

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| 1½ cups sugar, divided | 1 cup candy-coated chocolate miniature baking bits |
| 1 teaspoon ground cinnamon | ½ cup white chocolate morsels |
| ½ teaspoon salt | ½ cup walnut halves, coarsely chopped |
| ½ teaspoon baking powder | |
| 1½ cups all-purpose flour, divided | |
| ½ cup unsweetened cocoa powder | |

In small bowl, combine ¾ cup of the sugar and cinnamon; mix well and set aside. In **Small Batter Bowl**, layer ingredients as follows, gently patting each layer before adding the next ingredient: salt, baking powder, ½ cup of the flour, cocoa powder, remaining ¾ cup sugar, baking bits and remaining 1 cup flour. Top with reserved cinnamon-sugar mixture, chocolate morsels and walnuts. Cover with lid. Attach the preparation directions below and give it as a gift.

Batter Bowl Brownies

- 1 recipe *Batter Bowl Brownie Mix*
- ½ cup vegetable oil
- 3 eggs
- ¼ cup water
- 1 teaspoon vanilla

Preheat oven to 350°F. Lightly spray **Square Baker** with nonstick cooking spray. In **Classic Batter Bowl**, combine brownie mix, oil, eggs, water and vanilla; mix until well blended. Spread mixture into baker. Bake 35 minutes or until **Cake Tester** inserted in center comes out clean. Cool completely.

Yield: 20 brownies

Nutrients per serving (1 prepared brownie): Calories 250, Total Fat 13 g, Saturated Fat 3.5 g, Cholesterol 35 mg, Carbohydrate 32 g, Protein 4 g, Sodium 80 mg, Fiber 2 g

Hearty Minestrone Soup Mix

Give the gift of a satisfying meal! Simply start with a Small Batter Bowl and layer the soup ingredients inside for an easy and unforgettable gift.

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| ¼ cup beef bouillon granules | ¼ teaspoon crushed red pepper flakes |
| ¼ cup dehydrated minced onions | 2 bay leaves |
| ¼ cup dried parsley flakes | ¾ cup dried red kidney beans |
| 1 tablespoon dried basil leaves | ¾ cup dried Great Northern beans |
| 1½ teaspoons dried oregano leaves | 1½ cups (6 ounces) dried tri-color cheese tortellini |
| ½ teaspoon salt | |

In **Small Batter Bowl**, layer ingredients for soup mix (except tortellini) in order listed, gently patting each layer before adding the next ingredient. Place tortellini in a resealable plastic food storage bag; seal and place on top of soup mix. Cover with lid. Attach the preparation directions below and give it as a gift.

Hearty Minestrone Soup

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| 1 recipe <i>Hearty Minestrone Soup Mix</i> | 1 medium zucchini, sliced, quartered (optional) |
| 12 cups water | 2 carrots, chopped (optional) |
| 1 can (14.5 ounces) Italian-style stewed tomatoes, undrained | Grated fresh Parmesan cheese (optional) |
| 1 garlic clove, pressed | |

Remove tortellini from soup mix; set aside. In **Professional (8-qt.) Stockpot**, combine soup mix and water; bring to a boil. Reduce heat; cover. Simmer 1½ hours or until beans are tender. Add tomatoes, garlic and tortellini to soup. Add zucchini and carrots, if desired. Bring mixture to a boil. Reduce heat; simmer 20 minutes or until pasta is tender. Sprinkle with Parmesan cheese, if desired.

Yield: 12 servings

Nutrients per serving (about 1 cup): Calories 140, Total Fat 1 g, Saturated Fat 0 g, Cholesterol 5 mg, Carbohydrate 25 g, Protein 8 g, Sodium 840 mg, Fiber 7 g

Cowboy Chili Mix

Rustle up a batch of this layered mix for a hearty gift that will stick to their ribs.

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| 2 tablespoons chili powder | ½ cup dried black beans |
| 1 teaspoon ground cumin | ½ cup dried kidney beans |
| 1 teaspoon dried oregano leaves | ½ cup dried pinto beans |
| 1 teaspoon salt | 2 snack-size packages (1 ounce each) corn chips, unopened |
| ¼ cup dried cilantro or parsley leaves | |
| ½ cup dehydrated minced onions | |

In **Small Batter Bowl**, layer ingredients for chili mix in order listed, gently patting each layer before adding the next ingredient. Place corn chips on top of chili mix. Cover with lid. Attach the preparation directions below and give it as a gift.

Cowboy Chili

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| 1 recipe <i>Cowboy Chili Mix</i> | 1 jar (16 ounces) salsa |
| 1 tablespoon vegetable oil | 1 can (15 ounces) tomato sauce |
| 1 pound beef stew meat, cut into 1-inch cubes | Optional toppings: shredded cheese, sour cream and thinly sliced green onions |
| 1 garlic clove, pressed | |
| 4 cups water | |

Remove corn chips from chili mix; set aside. Heat oil in **Professional (4-qt.) Casserole** over medium heat until hot. Add meat and garlic. Cook 6-7 minutes or until browned. Stir in chili mix and water; bring to a boil. Reduce heat; cover and simmer 1½ hours. Stir in salsa and tomato sauce. Simmer, covered, 30 minutes or until beans and meat are tender. Top with desired toppings and corn chips.

Yield: about 8 cups

Nutrients per serving (1¼ cups): Calories 450, Total Fat 16 g, Saturated Fat 4.5 g, Cholesterol 45 mg, Carbohydrate 50 g, Protein 25 g, Sodium 1510 mg, Fiber 13 g